



BENZIGER®

family winery

Pinot Cellar Club Newsletter

SPRING 2019

Dear Club Members,

Hello and happy new year from our Sonoma Mountain Estate! We hope that the new year is off to a great start and that 2019 will bring you lots of reasons to smile. Due to mild summer temperatures, our team wrapped up the 2018 Harvest later than usual – it nearly butted right up to the holidays! Our team enjoyed a relaxing but short break before it was time to get right back to work. I am so proud of the great wines we have coming your way, including the great line-up for you in this Spring Wine Club shipment.

We love visiting with our Club Members and hope you can make it out to the ranch this spring or summer to try all our new releases as well as some of our unique experiences at Benziger. Join us for our Seated Pinot Noir Tasting, "Taste of Terroir," which we launched this past Fall. It's a fun and educational side-by-side evaluation of de Coelo and other Benziger Estate Pinot Noirs. We also have some great events planned this year, including our complimentary Social Club get-togethers for Benziger & Imagery Estate Club Members. Remember- as a Club Member you get lots of great benefits at both wineries! Please be sure to check out our 2019 events calendar so you can save the dates and join us.

In the meantime, please enjoy your Spring Wine Club selections!

Cheers,



CHRIS BENZIGER





Vintage Notes

2017

During winter and spring we had record-breaking rainfall - 75 inches. After the wet start the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late with overall fruit forward wines with nice acidity. All of our white varietals, and roughly 90% of our red varietals, had been harvested before the October fires.



SIGNATERRA

2017 BELLA LUNA PINOT NOR

Bella Luna Vineyard | Russian River Valley

Alc. 14.2% | T.A. .58 | pH 3.36 | 612 Cases

TASTING NOTES Bella Luna is our Pinot Noir from the Russian River Valley. Tucked against a grove of redwoods, it is one of the more cooler climate vineyards within the appellation. This wine is energetic with aromas of Bing cherry, fresh clove, cola, and dusty spice on a well-integrated frame. The wine is fresh with lingering fruit which elevates the finish.

VINEYARD & VINIFICATION Located only eight and a half miles from the coast, Bella Luna's complex Goldridge soils and consistent slope produce grapes that ripen slowly and evenly. Coastal fog spreads across the vineyard keeping temperatures mild, helping guard against erratic temperature swings. This allows acidity to develop gradually and consistently in the grapes. These grapes are hand-harvested in the cool of the night, keeping sugars intact and the fruit fresh. Native yeast fermentation gives this wine an extra layer of complexity, adding earthy aromas and gentle tannins. Finally, the wine underwent concurrent spontaneous malolactic fermentation over a four-month period.

CELLARING RECOMMENDATION Drink now or cellar for 6-10 years

FARM PRACTICE Demeter Certified Biodynamic®

RETAIL: \$49 | CLUB: \$39.20



2017 DE COELO QUINTUS PINOT NOIR

Sonoma Coast

Alc. 14.2% | T.A .69 | pH 3.32 | 527 Cases

TASTING NOTES The 2017 Quintus Pinot Noir has a perfect integration of acid and tannin that give this wine unforgettable levity and lift. Aromas of cranberry, raspberry and sea air come together with a hint of black tea. In the glass, complex minerality is an intriguing contrast to its silky texture.

VINEYARD & VINIFICATION Just five miles from the Pacific Ocean, where rocky, shallow soils and cool fog emanate from the Bodega Bay, the de Coelo vineyard has ideal conditions for exceptional Pinot Noir. The vineyard literally sits on the edge of the earth, nudged to the limit line where fruit can be grown. The Quintus blocks are planted with Pinot Noir 667 and 828 clones and create a wine with low alcohol and ripe, red fruit characteristics. The soil and chemistry of these unique blocks are consistent. Quintus' berries were harvested at night to protect their delicate flavors and to preserve freshness. This Pinot Noir is unfiltered and fermented with native yeast. Before bottling, this wine rests in French oak barrels for sixteen months.

CELLARING RECOMMENDATION Drink now or cellar for 7-10 years

FARM PRACTICE Demeter Certified Biodynamic®

RETAIL: \$75 | CLUB: \$60.00

Upcoming Events

EARTH DAY HIKE

Sunday, April 14, 2019



WINE CLUB PICK-UP PARTY

Sunday, May 19, 2019



TRANSCENDENCE WINE CLUB DINNER

Saturday, June 29, 2019

Benziger Family Winery
1883 London Ranch Road | Glen Ellen, CA 95442
www.benziger.com | 800.989.8890



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SALMON W/ WILD RICE AND SPRING SALAD

servings: 2 | preparation time: 10mins | cook time: 45mins

INGREDIENTS

11 oz. grape tomatoes
1 shallot
1 Tbsp. honey
½ C olive oil
¼ C white vinegar
1 bunch fresh spinach
4 oz. goat cheese crumbled
4 oz. dried cranberries
2 Tbsp. candied pecans
1 lemon
2 sprigs fresh thyme
16 oz. salmon fillet
1 C wild rice

PREPARATION

- Pour glass of favorite Benziger Pinot Noir
- Preheat the oven to 400°F
- Halve grape tomatoes, toss in olive oil, place flat side up on baking tray
- Halve shallot, brush with olive oil place flat side up on baking tray
- Lightly oil and salt and pepper salmon
- Zest lemon, then slice lemon into thin round slices
- Remove thyme from stems

DIRECTIONS

- Roast tomatoes and shallot on sheet pan for 10 minutes
- Let tomatoes and shallot cool
- Start cooking wild rice as directed on package
- Spread lemon zest, thyme, and lemon slices on salmon
- Bake salmon for 20 minutes or until desired doneness
- Assemble salad: spinach, roasted tomatoes, goat cheese, dried cranberries, candied pecans
- Salad dressing: Add roasted shallot, honey and white vinegar in blender
- Slowly incorporate ½ C olive oil to blender until emulsified pour over salad
- Plate salmon with wild rice
- Refill wine glass and enjoy!

pair with your favorite Benziger Pinot Noir like our 2017 Signarexa Bella Luna or our 2017 de Coelo Quintus

RECIPE PROVIDED BY:
JOSHUA KOSIN, DIRECT SALES ASSOCIATE
BENZIGER FAMILY WINERY &
IMAGERY ESTATE WINERY